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The plaza was the center of Trumaí social life. Here guests were entertained, ceremonials and wrestling matches were held, and the men gathered daily. Although the women might sit in front of their houses and watch these activities, they were not allowed to come near the log bench, even when the men were not there. The plaza of the Trumaí village was also used as the burying ground.

A short distance north of the circle of houses, on the path to the two main garden clearings of the Trumaí, was another smaller clearing used during the *ole*, or manioc, ceremonies. Other paths radiated outward from the village to the other gardens and to nearby groves of *piquí* trees. Quain noticed that the paths leading to the Kamayurá village were much broader and cleaner. The Kamayurá were proud of their paths and kept them in good condition. Their plaza was also clearer of weeds and trash than that of the Trumaí.

Of the four completed houses in the village, two were as large as those of the Kamayurá, but the other two, which were much smaller, were considered by Quain's informants to be genuinely Trumaí in type. Insofar as is known, the details of the construction and shape of all four were substantially the same. They had an elliptical floor plan and were haystack-shaped. Although the side walls were only four feet high, the roof attained a height of fifteen feet. The silhouette of the house was an almost smooth curve from ridge pole to ground. The frame was covered with a grass thatch. There were no windows, and a single entry opened on the plaza.

Each family occupied its own section of the house and had its own fireplace. Personal belongings hung from the walls and ceilings or were placed on small shelves. Hammocks were hung between the side wall posts and the two center posts, the woman's hammock beneath that of her husband. Except for two nuclear families that screened off their sections with blankets and cloth given them by Quain, there was no internal division of the house.

The two largest garden clearings were situated respectively about one mile northeast and one mile northwest of the village. Three small ones were located southeast of the settlement. In order of size, the gardens were named Nariatan, Waniwanitan, Anariatan, Tan Toreake, and Tandatake. Nariatan, the largest, contained, by Quain's rough calculation, approximately seven acres divided into ten plots, representing the gardens of seven men. One plot contained two acres, but the average garden varied between one-fourth and one acre in size. One of the men had erected a temporary thatch shelter in his plot, providing protection from the sun, but not from the rain. Inside there was only a basket of manioc flour, a rack for cooking fish, and a large shallow pot into which manioc was grated. This was the sole garden shelter Quain saw, and, significantly, it belonged to the most industrious horticulturist in the village.

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smaller food stock than did the Kamayurá. Quain found the Trumaí diet nourishing and tasty, and although the methods of cooking were not always appetizing from a European point of view, he notes that "the delightful rounds of foods are endless," and that there were many recipes for their preparation.

Manioc processing, from harvest to finished product, was the work of the women. The tubers were dug up when reserves of *beijú*, or manioc cake, ran low, for the supply of manioc flour on hand was always enough for several days, but no more. The first step in the process was to scrape the skin from the tubers. This was done with a clam shell, the rough edges of which had been abraded so as to give a smooth scraping surface. The manioc was then reduced to a wet pulp by rubbing it on a grater made of wood studded with sharp bones. In order to extract the prussic acid from the bitter manioc, the pulp was placed on an open-work sieve, or *tuaſ*, which was set on top of a wide-mouthed Waurá pot, and water was washed through it. The mass was then wrung out and rewashed. After several washings, the manioc was squeezed into a lump and dried on a rack in the sun. The flour (*kurima*), thus prepared, was used to make the flat manioc cake or was mixed in water to make a gruel. For *beijú*, the sun-dried lumps of flour were pulverized in a large wooden mortar set in the floor and moistened, sometimes with fish juice. It was then placed on a flat clay plate (*ja'meo*) and beaten with a special wooden paddle until flat, after which it was baked. Two kinds of *beijú* were made: a thin and a coarse, thick type. *Beijú* was sometimes eaten plain, but other foods were usually heaped on top.

Manioc was also regularly consumed in the form of a thick gruel prepared by boiling the flour in water. A fibrous fruit known as *iriwa* was often boiled with the manioc gruel and imparted a prune-like taste to the dish. When drinking it, the fruit was chewed, the shells and fiber spat out. The manioc gruel (*ats aek*) was kept in the house in gourds.

Fish were roasted or boiled. Roasting was done by holding the fish directly over the flame, or by wrapping it in a broad palm leaf and placing it on a babricot over the fire. A common dish was a thick stew of boiled fish which was heaped on *beijú*. Fish was also added to stews which contained vegetables in season. Men did all the roasting in the Trumaí village, although it was permissible for a woman to help. However, most foods were prepared by boiling, and the burden of cooking thus fell on the women.

The *piquí* fruit (*toinon*) was the most versatile food in the village during Quain's period of residence. The most important dish was boiled *piquí* pulp (*ke'jau*), which was placed in containers and stored in the waters of a pool in sufficient quantity to last until the end of the rainy season. *Piquí*, like most fruits, ripens and falls uniformly, making it necessary to gather the harvest all at once, and to prepare and store

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it before it rots. The Trumaí worked hard at this, and Quain heard the sounds of women boiling and stirring the *ke'jau* far into the night. Some of the *ke'jau* was placed in gourds for immediate use. It was mixed with water, making a rich yellow drink, and was frequently stirred into the manioc gruel, or *ats aek*. *Ke'jau* was considered an excellent food for canoe trips, and was carried by fishermen and travelers.

The *piquí* fruit when roasted whole "tastes like egg yolk, or, vaguely, like deviled eggs," Quain wrote. In addition to cooking the pulp of the fruit, the kernel of the *piquí* pit was used. It was sometimes eaten raw, but usually it was cooked. The kernel has a fragrant, coconut-like flavor. A pudding was made by boiling down *piquí* kernels to the consistency of paste and, to Quain, the flavor was much like that of the caramelized coconut sauce prepared in Fiji. Another preparation called *t'ak*, which resembled *beijú*, was made from a flour prepared from *piquí* kernels. Fish and various other foods were piled on top of the *t'ak* and eaten with it, or pieces of the cake were broken off and eaten plain.

Maize, beans, and squash were grown in the Trumaí gardens, but due to the season none of these was eaten during Quain's stay. While making house inventories he saw small amounts of maize and beans stored in gourds sealed with tree gum, undoubtedly to be used as seed. Two varieties of maize were eaten. The more common type was called *zotet*; the other was a red species known as *hy kapsik*.

Pineapples and bananas did not figure importantly in the diet. Although the Trumaí grew sugar cane (*kanaviya*), there is no information on its use. Sweet potatoes were roasted by the men, but were probably prepared in other ways also. A paste was made from cotton seeds by pounding them in a mortar and then boiling the mashed seeds. The paste was kept in a gourd and eaten by scooping it up with the fingers.

Quain's notes contain little on the preparation of wild foods other than *piquí* fruit. Guava were eaten raw, but there is no information on how the various kinds of palm fruits were prepared.

The abdomen of a large ant called *zokotdomat'ek* was considered a delicacy, and flying ants were popped into the mouth like peanuts. A tremendous green grasshopper with long horns (*tawarero*) was roasted and eaten. A small red tick (*tekwu*) was also consumed, but a fuzzy caterpillar known as the *ma'yryr* was looked upon with revulsion. The Trumaí claimed contemptuously that only the Suyá ate them.

It would appear that the Trumaí seldom drank plain water. Instead, beverages such as the manioc or *piquí* drinks were used. A gourdful of one of these drinks was usually available in the houses, and a supply was taken on canoe trips. No intoxicating beverages were made, but Quain was told by a former captive of the Yuruna that the Yuruna brew "kills you for a day or two, and they stay up all night shouting and singing." The informant did not approve of its taste or effects.

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PLATE II

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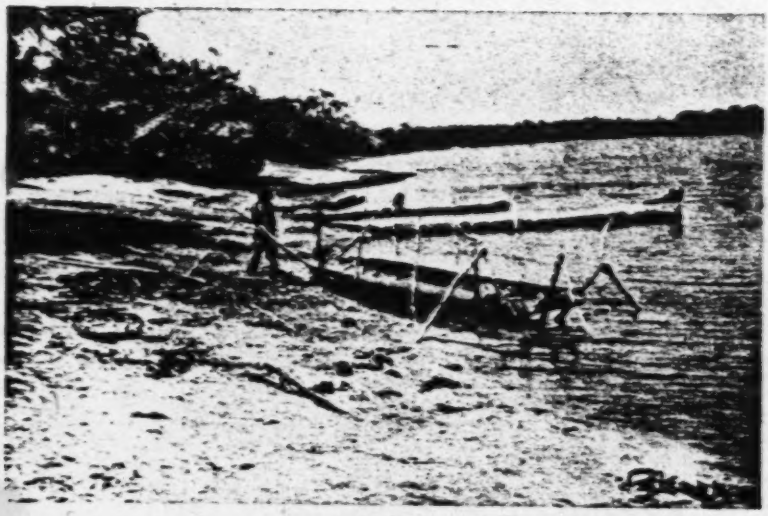

Trumaí camping at Karajaja

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Working Manioc

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compartment in the house for six months, at the end of which time she is accepted as a young woman.[3]

Menstruation caused no special distress to the Trumaí women. They maintained personal cleanliness with the aid of leaves, going out into the brush behind the house to care for themselves. Although the relevant taboos were observed, the women talked frankly to Quain about menstruation, and were interested in learning what white women did during the period. The men, although expressing a fear of menstrual blood, did not shun the subject either. Most of them knew when women in the village were having their menses.

Everyone was extremely shocked when Quain told them that white people often had intercourse during the menstrual period, for such contact would make a Trumaí man fall ill and die. Aloari said that he would surely die of a cough if he copulated with his wife then. The blood itself was considered malignant, infecting whatever it touched. The whole village became very disturbed when Kuyafi dropped some menstrual blood on the path to the gardens. Aloari averred that he would not go for manioc until the rain washed it away.

Fear of polluting forced a menstruating woman to make frequent trips to the weeds, where nobody walked. The danger also extended to her person. During this time she was not allowed to cook, although she could sit around the fire when food was being prepared. (Quain's departure from the Trumaí village was delayed for a day as both the wife and sister-in-law of Aloari, who was to accompany him, were menstruating, and there was only one woman left in the household to make his *beijú* supply.) Nor could the menstruating woman carry water or take a bath. However, a prohibition on eating fish was the only food taboo that she had to observe.

Marriage

A man was ready to seek a mate within one or two years after his initiation, or at the corresponding age level. Women were suitable prospects soon after their puberty rites. It was common for marriages to be arranged by parents while their children were still infants. These infant betrothals were usually between cross-cousins. It is doubtful, however, whether many such arranged marriages were consummated, both because of the high mortality and the fact that most of the Trumaí women were ultimately fought for and won by verbal battles in the men's circle.

Courtships were neither long nor formalized. When a man developed an interest in a woman, he usually expressed it by attempting to seduce her. In most instances, amorous advances were made without any in-

[3] Rodrigues Ferreira 1946, p. 92.